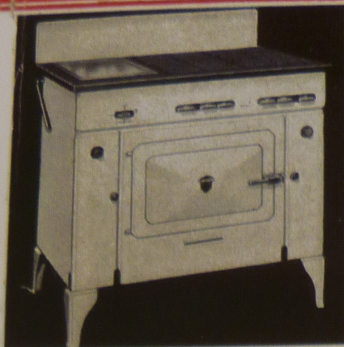


THE GAS TURNED OFF



One of the biggest bargains in gas ranges on the market. Duchess offers many of the exclusive Chambers features at a price so low that no home can afford NOT to cook with the gas turned off.

DUCHESS

Model No. 1140
Console Range

36 $\frac{3}{4}$ inches, width
28 inches, depth
42 inches, over all height

FEATURES

Insulated, heat-controlled oven that cooks with the gas turned off.

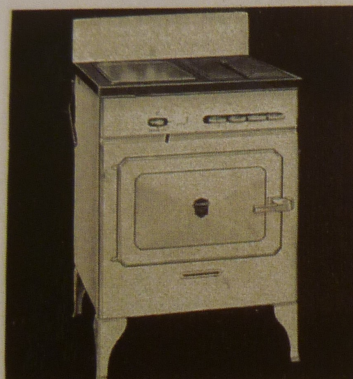
In-A-Top Broiler and Griddle

Five top burners

Automatic top burner lighter

Service cabinet

Available in white only.



When only a minimum of space can be devoted to the gas range, install Countess. Its cooking features are many; its price low.

COUNTESS

Model No. 6120
Console Range

28 inches, width
28 inches, depth
42 inches, over all height

FEATURES

Insulated, heat-controlled oven that cooks on retained heat

In-A-Top Broiler and Griddle

Three top burners

Automatic top burner lighter

Available in white, ivory, and ivory with green door panel. Black porcelain enameled cooking top.



Another model for the small apartment kitchen. Lady is small in size, but big in efficiency and cooking service.

LADY

Model No. 6140
Console Range

26 $\frac{1}{2}$ inches, width
28 inches, depth
42 inches, over all height

FEATURES

Insulated, heat-controlled oven that cooks with the gas turned off.

Four top burners

Automatic top burner lighter

Available in white, ivory, and ivory with green door panel. Black porcelain enameled cooking top.

ON RETAINED HEAT --- COOK WITH THE



In the new Martha Washington, the Chambers designers justly feel they have something to brag about. They have created an exterior for that famous, sturdy Chambers Range construction, so sleek and beautiful as to place this model in the class of fine furniture.



With the cover down at the side, the commodious cooking top of the new Martha Washington is shown. The Thermowell in which oatmeal can be cooked all night with only ten minutes gas, may be identified by its lid which is resting against the back splasher. Note convenience of big insulated broiler over oven.

MARTHA WASHINGTON

Semi-Console Model No. 7041

Here is a range that combines the advantages of a higher, side oven with modernly beautiful appearance. It has all the major features of the new Vogue except the In-A-Top Broiler and Griddle which is replaced by a large, standing-height, insulated broiler with a separate broiler burner. Its top cover is a neat porcelain tray which hangs compactly at the side when burners are in use. And there is a service cabinet in this model.

DIMENSIONS

	Width	Depth	Height
Extreme over all	47 "	29 1/4 "	45 1/2 "
Cooking top	22 3/4 "	22 1/2 "	35 1/2 "
Legs to base			12 "
Oven	18 "	17 1/2 "	12 "
Broiler	18 "	18 3/4 "	7 "
Thermowell (accommodates triple, double and single kettles) 10" dia. 7 1/4" to burner rest			

FINISHES

Available in the same finishes as the new Vogue.

Made with oven on either right or left side.

The new Martha Washington may be procured with four open top burners and no Thermowell. When ordering in this style, specify Semi-Console Range No. 7040.

A Special Message to Every Housewife

You can use a Chambers Range just as you would any other gas range. In addition, you can enjoy the exclusive modern Chambers feature of cooking with the gas turned off on retained heat. You can start your evening meal early in the day, and then be absolutely free from pot-watching—from any kitchen drudgery—until dinner time. Play bridge, go shopping, read, amuse yourself to your heart's content! If you should be late coming home, wouldn't it be marvelous to know that your meal would not be spoiled?

That's the freedom thousands of women all over the country are enjoying. They cook with the gas turned off (on retained heat) an exclusive Chambers feature. They — —

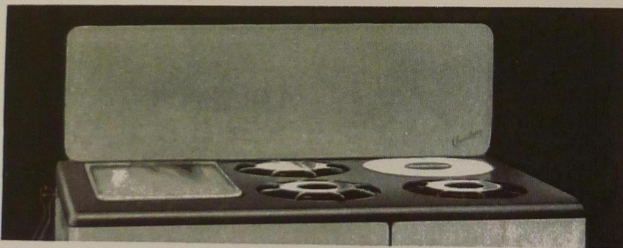
- ✓ Save Time
- ✓ Save Labor
- ✓ Save Gas
- ✓ Save Food Value
- ✓ Save Food Shrinkage
- ✓ Save Money

And their meals are delicious because the Chambers retained heat method of cooking imparts that famous Dutch Oven goodness. All the rich, natural juiciness is sealed into the food to make eating a real daily joy.

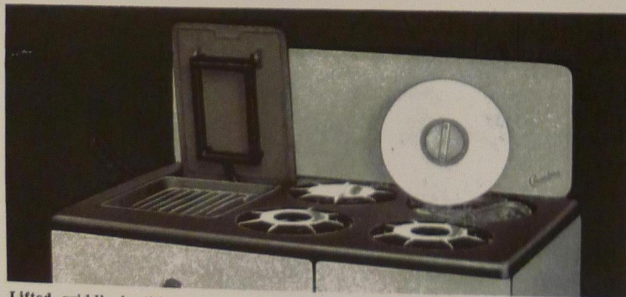
COOK WITH THE GAS TURNED OFF -



In the new Vogue, full console Chambers Range, every detail fits harmoniously into the complete design. Even the gas handles have been especially created to add beauty. And the inside is built as beautifully as the exterior.



Here, on the new Vogue, is the most remarkable, most efficient range cooking top in the world. Six-burner capacity, fireless-cooking Thermowell, built-in broiler and griddle with a hundred additional uses, yet only 37½ by 22½ inches.



Lifted griddle in this view of the new Vogue discloses broiler which uses the same burner as the griddle. Easiest operating unit imaginable; broiling foods are lifted out from under the flame to cooking top level by a twist of the wrist. Observe how neatly three kettles fit in the Thermowell, shown with lid up.

VOGUE

Console Range No. 7141

For the woman who wants beautiful, modern simplicity, who demands a generous cooking capacity and every new feature, yet who prefers a compact range occupying small space, the new Vogue has been designed. Artfully created, even in its smallest details, the new Vogue combines the last word in cooking service with genuine beauty.

FEATURES

- ✓ **CHAMBERS OVEN.** Cooks on retained heat with the gas turned off. Cooks one hour with only ten minutes gas.
- ✓ **CHAMBERS OVEN HEAT CONTROL.** Regulates oven temperature during the short gas-burning period. Manufactured by Robertshaw.
- ✓ **PATENTED THERMOWELL.** Cooks three vegetables at once with only ten minutes gas, by the retained heat method.
- ✓ **IN-A-TOP BROILER & GRIDDLE.** Combines the easiest-operating broiler in the world with a large built-in griddle for all kinds of frying. Cooks six large pancakes at once.
- ✓ **AUTOMATIC LIGHTER.** Simply turn on gas to light top burners.
- ✓ **DAISY BURNER.** Gives any desired heat from smallest simmering flame to full blue cone. Fascinating in its ease of adjustment, beautiful, efficient.
- ✓ **INDIVIDUAL DRIP RINGS.** Easy to clean.
- ✓ **DISTRIBUTOR GRATES.** Distribute heat evenly over top burners. Prevent "hot spots" in top range cooking.
- ✓ **FOLDING TOP COVER.** Beautiful porcelain table top to protect cooking top when down. Forms back splash when up.
- ✓ **CENTRALIZED VALVE CONTROL.** Convenient, attractive row of gas handles, combining fine design with utility.
- ✓ **SAFETY GAS VALVE HANDLES.** Eliminate dangers of small children turning on the gas.
- ✓ **CAST IRON COOKING TOP.** Porcelain enameled. Withstands wear and tear of changing temperatures and moisture. Smooth, sturdy, beautiful, easy to clean.
- ✓ **DROP DOOR.** For quick, convenient operation of oven.
- ✓ **SEALTIGHT OVEN DOOR HANDLE.** Prevents escape of heat around oven door. Retains heat inside oven for cooking with the gas turned off. Efficient yet ornamental.

DIMENSIONS

	Width	Depth	Height
Extreme over all (top cover down)	39½"	29½"	36½"
Extreme over all (top cover up)	39½"	29½"	47"
Cooking top	37½"	22½"	35½"
Legs to base			7"
Oven	18"	17½"	12"
Griddle cooking surface	10"	16½"	
Broiler pan (over all)	10½"	13½"	1¼"
Thermowell (accommodates triple, double or single kettles)	10" diameter, 7¼" to burner rest		

FINISHES

Available in stock in white, or ivory, with black porcelain cooking top, nickel-plated griddle, and combination enamel and chromium hardware. Color may be had in gas handles and incidental trimmings.

The new Vogue may be procured with four open top burners and no Thermowell. When ordering in this style, specify Console Range No. 7140.